

de leukste taarten shop



Peppa Pig Cake

Peppa Pig is especially popular among children. With this recipe, make this delicious cake yourself and decorate it with cheerful flowers and a homemade sugar paste topper! Perfect for a birthday with a Peppa Pig Theme!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Fondant Raven Black 250g

F20135
€2.85



FunCakes Fondant Covering Paste
White 500g

F20800
€5.99

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FunCakes Fondant Multipack Pastel Colours 5x100g

F20355
€7.49



FunCakes Colour Dust Pink Rose

F45280
€3.49



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Food Colour Gel Red 30g

F44100
€3.65



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Flavour Paste Raspberry 120g

F56240
€5.99



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Dusting Brush set/2

02-0-0205
€8.45



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05



FMM Cutter Fluffy Cloud

CUTCLOUD
€7.85



PME Plunger Cutter Flower Blossom set/4

FB550
€10.69



Ingredients

- FunCakes Mix for Sponge Cake 150 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Covering Paste White 750 g
- FunCakes Edible Glue
- FunCakes Sugar Paste Multipack Pastel Colours 5x100 g
- FunCakes Flavour Paste Raspberry
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Red
- FunCakes Sugar Paste Raven Black
- FunCakes Bake Release Spray
- FunCakes Colour Dust Pink Rose
- Crisco
- 150 g unsalted butter
- 15 ml + 125 ml water
- 3 eggs

Supplies

- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Dusting Brush Set/2
- Wilton Cake Leveler -25cm-
- PME Flower Blossom Plunger Cutter set/4
- PME Modelling tools -Cutting Wheels



- FMM Fluffy Cloud Cutters set/5
- 3x Colouring page of Peppa Pig (Via Google images)
- Slipcase
- Skewer

You make Peppa Pig's topper 2 days earlier, as it needs to be thoroughly dry to set up straight.

Step 1: Make the Peppa Pig Topper

Sugar Paste Mountains

Color two pieces of Covering Paste in 2 shades of green with the bright green food coloring. Roll it out to a thickness of about 2-3 mm and cut out 2 sizes of mountains using the cutting wheel. Insert skewers into the bottom of the mountains and let them dry separately on a piece of kitchen paper. Then, color a small piece of covering paste red with the gel food coloring.

Peppa Pig

Cut out all the parts of Peppa Pig separately from one coloring page and lightly grease the backs with Crisco to prevent the paper from sticking to the sugar paste.

Cut out Peppa Pig in its entirety from another coloring page and lightly grease the back of the image with Crisco.



Cut out Peppa Pig in its entirety from another coloring page. Lightly grease the back of the image with some Crisco. Then, roll out a piece of white sugar paste and place the image on it, cutting out Peppa Pig as a whole with the cutting wheel.

Place the final coloring page of Peppa Pig in a plastic sleeve and place the cut-out white Peppa Pig on top.

Take the pastel pink sugar paste from the multipack and roll out a small piece. Place the head on it and cut it out. Then, place this on the white Peppa Pig and secure it with some edible glue. Make the eyes from white and black sugar paste. Use a knife to make an indentation for the nose and mouth, and use the back of a brush to create the nostrils.

Roll out the piece of red sugar paste and place the dress on it, then cut it out. Stick this onto the white Peppa Pig as well. Make the arms, legs, and tail from small rolls of pink sugar paste and attach them to the body. Let this lie flat to dry for 2 days. Once Peppa Pig is dry, apply a blush to her cheeks using pink powdered color with the smallest brush from the set.

Step 2: Assemble the Peppa Pig Topper

Overlap the two colors of mountains and glue them together with some edible glue. Then, place Peppa Pig on top. Roll out small pieces of pastel sugar paste in all colors very thinly and cut out various sizes of flowers with plungers. Attach the smallest flowers to the mountains with some edible



glue.

Step 3: Bake the Sponge Cake

Preheat the oven to 175°C (convection oven 160°C). Prepare 150 grams of FunCakes Mix for Sponge Cake with 3 eggs and 15 ml of water as indicated on the package. Spread the batter into a greased baking pan and bake the sponge cake for about 30-35 minutes until light brown and cooked through. Immediately turn it out onto a cooling racks after baking and let it cool completely.

Step 4: Make the buttercream

Prepare 125 grams of FunCakes Mix for Buttercream with 125 ml of water and 150 grams of butter as indicated on the package, and flavour it with raspberry flavour paste, or another flavour paste of your choice.

Step 5: Cut and fill the sponge cake

Cut the sponge into 2 layers using a cake leveler and fill and frost it all around with buttercream. Let it set in the refrigerator for half an hour.

Step 6: Cover the Sponge cake

Knead the remaining white covering paste until smooth and roll it out to a thickness of about 2-3 mm, then cover the cake with it.

Step 7: Make the Sugar Paste Rainbow

Roll out thin strips of all colors of pastel sugar paste and shape them into a rainbow. Attach it to the



front of the cake with some edible glue. Also, roll out some white sugar paste and cut out clouds. Attach these to the ends of the rainbow.

Step 8: Decorate the Peppa Pig Cake

Attach the cut-out flowers to the cake with some edible glue and carefully insert the topper into the cake.

Step 9: Enjoy this delicious Peppa Pig Cake!